



GRINKLE PARK
HOTEL | *North Yorkshire*

FESTIVE MENU

DECEMBER 2026

Starters

Chefs homemade Parsnip soup with Parsnip Crisp and Warm Bread Roll
Ham Hock & Parsley Terrine with Pea Salsa, Parsley Oil and Toasted Sourdough
Baked Camembert Studded with Garlic and rosemary with Petit Salad and Toasted Brioche
Pea & Chive Fishcake with Lemon Puree, Pickled Cucumber and Pea shoots

Main Courses

Roast Turkey with Pigs in Blankets, Cranberry Stuffing, Roast Potatoes and Turkey Gravy
Slow Braised Beef Shin with Chateaux Potatoes, Pancetta and Onion Jus
Pan Fried Coley with Roast New Potatoes, Green Beans, Spinach and Hollandaise Sauce
Mushroom & Blue Cheese Pithivier with Roast Potatoes and Tomato Basil Sauce

ALL MAINS SERVED WITH HONEY ROAST ROOT VEGETABLES AND BUTTERED BRUSSEL SPROUTS

Desserts

Chocolate & Baileys Cheesecake with Chocolate Soil Berry Compote
Traditional Christmas Pudding with Confit Orange and Brandy Sauce
Red Wine Poached Pear Fool with Clotted Cream and Cinnamon Tuille
Forest Fruits and Plum Crumble with Vanilla Custard

To Finish

Tea, Coffee and Mince Pie

Suitable for Vegetarians (V) - Vegan Option Available (VGOA)

Suitable for Gluten Free, (GF) - Gluten Free Option Available (GFOA)

If you require information regarding the presence of allergens in any of our food,
please do not hesitate to ask